

5:08 CLASS B-FD – FINE DINING – LICENSE :**Article 2B § 6-201(n)(9)**

The Class B-FD – Fine Dining – License is for issuance only to newly opened restaurants that:

- (1) Must serve only full-course dinners at least five (5) days a week with a menu to include specific dedicated meal courses or pairings (not to include sandwiches, etc.) Lunch/Brunch service of any kind permissible on no more than two (2) days per week with a separate and distinct menu;
- (2) Must open for business not later than 5:00 p.m. for dinner; and comply with the requirements of Article 2B § 1-102(a)(22)(iii) and BR 1:01(k); including the minimum seating capacity of 60 persons.
- (3) Must have a minimum capital investment of \$500,000. as defined by Board Rule 1:01 (k);
- (4) Must have wait staff in formal attire acceptable to the board, i.e., no jeans, no short sleeved tops, no athletic wear;
- (5) The monthly gross receipts from the sale of food shall be no less than 65% of the monthly gross receipts from the total sale of food and alcohol beverages combined;
- (6) As further defined by the Rules and Regulations, the Liquor Control Board for Harford County has complete discretion as to the number of Class B-FD – Fine Dining licenses to be issued and to whom the licenses shall be issued. The Class B-FD License permits the sale of beer, wine, and liquor for consumption on the licensed premises only and provides no off-sale privileges. CATERING PRIVILEGES AS DEFINED IN RULE 5:21 MUST BE RESTRICTED TO ON-PREMISES ONLY. If the licensees intend to provide catering outside the designated hours, written notification must be provided to the Board at least five days in advance designating the organization, date, and time of the catered event. Catering is not permitted on any day when the restaurant is closed to the public for the entire day.
- (7) A Class B-FD- Fine Dining license may not be downgraded.
- (8) This regulation only applies to licenses issued after February 1, 2015.